



SEQUOIA GROVE

W I N E R Y

Food & Wine Paring  
Collection





Tired of spending your time searching for delicious recipes to enjoy with your bottle of Sequoia Grove wine tonight? At Sequoia Grove we understand the power of delicious food and wine pairings.

Since joining Sequoia Grove in the summer of 2018, our winery chef Britny Maureze has built an award winning 5-star experience. With a focus on enhancing the enjoyment of Sequoia Grove wine through both traditional and non-traditional wine and food pairings, the following recipes are some of her latest and most unique offerings.

Enjoy!



# Ultimate Guide For Pairings Red Wines

Pairing your red wines with your favorite dishes can be difficult. At Sequoia Grove, we understand the power of delicious food and wine pairings. We want to help you enhance all your meals this winter. These 5 tips for pairing your favorite Cabernet Sauvignon and other bold reds will help you stay warm and cozy this winter knowing you paired all your favorite dishes perfectly.





# FIVE TIPS

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## 1. Select your wine, *then* your menu

There are two angles when it comes to mastering the art of food and wine pairing: starting with the wine and then matching the food to it or vice versa. At Sequoia Grove, we always start with the wine. This is because the wine is already made - you can't add or change anything! It's much easier to select a wine you'd like to enjoy and create a meal around it as you can always mix and match ingredients to suit the style. So if you love a Californian Cabernet with your winter menu, remember that Cabernet is a soft, tannic wine so it's a great complement to red meat and fatty proteins.

## 2. Consider your cooking method

How will you cook your ingredients? Are you grilling, poaching, roasting or braising? Each method will help you achieve different flavors and textures. Plus, it's never just about the core ingredient but about the seasoning and the sauces which accompany it. You need to use a cooking method that makes sense with that wine. For example, a delicate, lighter-bodied wine might pair better with something poached, whereas a bolder, weightier wine might require something grilled or roasted and can handle a richer sauce.

## 3. Don't shy away from salt!

Salt is a flavor enhancer. When used correctly, it makes anything it touches more delicious. Salt is often used in conjunction with sweetness and/or sourness to accentuate the flavors in a prepared dish. It's especially powerful when paired with an assertive California Cabernet Sauvignon from Sequoia Grove to enhance the aromas and flavors.

## 4. Serve big wines with big dishes

Whether you're making prime rib or roast beef, you'll want a bold, rich red wine that can stand up to this substantive meat. Match wine flavors and intensity to the food you are serving it with. For example, a roast ham will pair well with a bold Cabernet Sauvignon. Chicken breast is a lighter meat, and may benefit from a lighter style wine like Chardonnay or Cabernet Franc.

## 5. Avoid dry red wine at dessert time

When it comes to cookies, candies, pies and all your favorite sweets, proceed with caution. The general rule of thumb is that your wine should always be sweeter than the dish. The more sweetness a dish has, the less enjoyable most red wines will be. So pair sweet with sweet, like a rich chocolate tart and a dessert wine. We love red wine, and we love chocolate – but we don't love them together as the wine will lose its fruit character and become more astringent!



Cabernet Sauvignon can be paired with much more than just steak. Try these recipes curated by our in house food and wine expert Chef Britny Maureze. These dishes pair perfectly with the very best Sequoia Grove Reds.



# VEGETABLE BOLOGNESE OVER POLENTA

**Serves:** 4-6 people  
**Prep Time:** 25 mins  
**Total Time:** 2 hrs 45 mins

**Ingredients:**

- |                                       |  |
|---------------------------------------|--|
| 2 tbsp. Olive oil                     | ½ cup Red wine                               |
| 1 Shallot, minced                     | 4 Sprigs of fresh thyme, minced              |
| 2 Garlic cloves, minced               | 1 Sprig fresh rosemary, minced               |
| 7 to 8 Cremini mushrooms, diced       | 4 Large tomatoes, quartered                  |
| 1 Japanese eggplant, peeled and diced | 1 tbsp. Capers, minced                       |
| 2 Carrots, peeled, small dice         | 1 tbsp. Castelvetrano olives, minced         |
| 1/2 Red bell pepper, diced            | 2 tbsp. Tomato paste                         |
| 3 Stalks celery, small dice           | 1 tbsp. Balsamic vinegar                     |
| ½ tsp. Dried coriander                | 2 tbsp. Heavy cream                          |
| ½ tsp. Fennel seed, ground            | 4 tbsp. Parmesan                             |
| ½ tsp. Dried oregano                  | Italian parsley and fresh basil, for garnish |

**Ingredients For Polenta:**

- |                                      |  |
|--------------------------------------|--|
| 4 cups Water                         | 1 cup Grated Parmesan                    |
| 2 tsp. Salt, plus more for seasoning | 1 cup Whipping cream                     |
| 1 cup Yellow cornmeal                | 1 tsp. freshly ground black pepper, plus |
| 3 tbsp. salted butter                | more for seasoning                       |

**Instructions:**

1. Add the water to a large saucepan and bring to a boil over medium heat. Add the 2 teaspoons of salt and gradually whisk in the cornmeal. Reduce the heat to low and cook until the mixture thickens and the cornmeal is tender, stirring often, about 30-35 minutes. Turn off the heat. Add the butter, and stir until melted. Stir in the Parmesan and incorporate well. Add the cream and 1 teaspoon of black pepper and stir until incorporated. Taste the polenta, and add a little more salt and a little ground black pepper, if necessary. Transfer to bowls and serve topped with vegetable bolognese.
2. Preheat the oven to 400 degrees.
3. Season the tomatoes with ¼ t each of the oregano, fennel seed, coriander, salt and pepper. Roast until they release their juices and edges begin to caramelize, 20-30 minutes. Transfer to blender and blend until very smooth.
4. To a large pot, heat two tablespoons of olive oil over medium heat. Add the mushrooms and eggplant and saute until browned. Add shallot, garlic, carrot, pepper, celery, carrots, and remaining spices. Cook for 3-4 minutes, then add red wine and simmer until reduced by 2/3rds.
5. Pour in the roasted tomato puree and bring to a simmer. Add Thyme and rosemary, cover and simmer for 20 minutes. Stir in the tomato paste, balsamic vinegar, capers, and olives and simmer for another 10 minutes. Adjust the thickness of the sauce with water if necessary. Finish with heavy cream.
6. Serve over polenta and garnish with parmesan and fresh herbs.





## PAIRING

### Tonella Vineyard Cabernet Sauvignon

This cabernet is rife with the richness of Rutherford dust. It is packed with many layers, echoed by the layers of flavor in this vegetable Bolognese. The mushrooms, eggplant, and herbs bolster the earthy, dusty undertones, while the sweetness of the carrots and tomatoes and salinity of the capers and olives bring out vibrance and bright, ripe fruit flavors of tart cherry and raspberry. Creamy polenta tames youthful tannin, allowing complexity to emerge even more readily.





# SALMON WITH ROASTED BEETS AND FORBIDDEN RICE

**Serves:** 4 people  
**Prep Time:** 20 mins  
**Total Time:** 2 hrs

**Ingredients:**

- 4 bunches Baby chioggia beets, cleaned and trimmed

1 Meyer lemon, zested and juiced

1/2 cup Extra-virgin olive oil

1 Blood orange, zested and juiced

Kosher salt and freshly ground black pepper

3 tbsp. Cup fresh chervil or parsley, plus springs for garnish

1 cup Red wine

3 tbsp. Coarsely chopped fresh tarragon

1/2 cup Vegetable broth

3 tbsp. Thinly sliced fresh chives

4 6-oz. Skinless, boneless Alaskan salmon fillets

1 cup Forbidden rice

1 1/2 cups Vegetable broth

**Instructions:**

1. Position a rack in the center of the oven, and heat the oven to 350°F. In a large bowl, toss the beets with 2 Tbsp olive oil, salt, and pepper. Put the beets on a large rimmed baking sheet, cover tightly with foil, and bake until tender when pierced with a knife, 30 to 40 minutes. Remove from the oven. When cool enough to handle, peel and quarter.

2. While the beets are roasting, cook the rice. Put the rice and broth with a pinch of salt in a medium sauce pot. Bring to a boil, cover, reduce to simmer, and cook for about 25-30 minutes.

3. Put the wine in a large, wide saucepan over medium-high heat and cook until almost evaporated, 10 to 12 minutes. Add the broth and remove from the heat. Heat a large nonstick skillet over medium-high heat. Season the Salmon with salt and pepper. Add a couple tablespoons of olive oil to the skillet, swirl, and add the fish.

- Cook until it turns golden brown, about 2 minutes. Reduce the heat to medium, turn over, and cook for another 2 minutes. Remove from the pan and keep warm.

4. Return the wine/broth mixture to medium heat. Add the beets, citrus zest, and bring to a boil. Cook until heated through. Add the citrus juice and remaining olive oil, and stir to combine. Add 2 Tbsp each of the chervil/parsley, chives, and tarragon.

5. To serve, put a large spoonful of rice amongst 4 shallow bowls, divide the beets and sauce mixture evenly over the rice and place a piece of fish on top of each. Garnish with the remaining 1 Tbsp each of herbs.



## PAIRING

Napa Valley Merlot

Be the host with the most with this sensational combination of pan-seared salmon and sweet beetroot. We’ve paired this taste sensation with Merlot, as it’s one of the most versatile red wines out there. Equal parts earth and fruit, this wine is well suited for a multitude of cuisines. The sweet earthiness of beets bolsters both aspects of the Merlot. Infused with fresh herbs, red wine, citrus, and nutty rice, the details really begin to pop. Salmon is a wonderful fish to pair with red wine, as it has the richness and integrity of flavor to take the edge off firm tannin but not get lost in the wine’s depth. Save the recipe, as you’re bound to get asked for it!



# PAN ROASTED DUCK BREAST WITH SWEET POTATO PURÉE AND CRANBERRY SAUCE

**Serves:** 4 people  
**Prep Time:** 20 mins  
**Total Time:** 1 hr 45 mins

**Ingredients:**

1 ½ - 2 pounds Boneless duck breasts	Freshly ground black pepper
Kosher salt	

**Ingredients For Sauce:**

1 cup Fresh or frozen cranberries	1 Sprig fresh rosemary, leaves removed from stem and minced
Juice and zest of 1 orange	
2 tbsp. Maple syrup	Pinch of Kosher salt
1 tbsp. Fresh ginger, grated	2 tbsp. Rendered duck fat

**Ingredients For Sweet Potato Purée:**

2 pounds Sweet potatoes, peeled and cut into 1-inch chunks	1/4 tsp. Ground cayenne pepper
¼ cup Heavy cream	Kosher salt and freshly ground black pepper
Juice and zest of 1 orange	1 Stick butter, room temperature

**Sweet Potato Purée Instructions:**

1. Place a steamer insert or a mesh colander in a large pot and add enough water to reach the bottom of the steamer. Place the sweet potatoes in the steamer and bring the water to a boil. Cover the pot, lower the heat, and cook over simmering water for about 25 minutes, until very tender. Check occasionally to be sure the water doesn't boil away.

2. Transfer the sweet potatoes to the bowl of an electric mixer fitted with the paddle attachment. With the mixer on low, slowly add the half-and-half, orange zest, orange juice, cayenne pepper, 1 tablespoon salt, and 1 teaspoon black pepper. With the mixer still on low, add the butter, 1 tablespoon at a time, until incorporated. Taste for seasonings and mix until smooth. Serve hot.

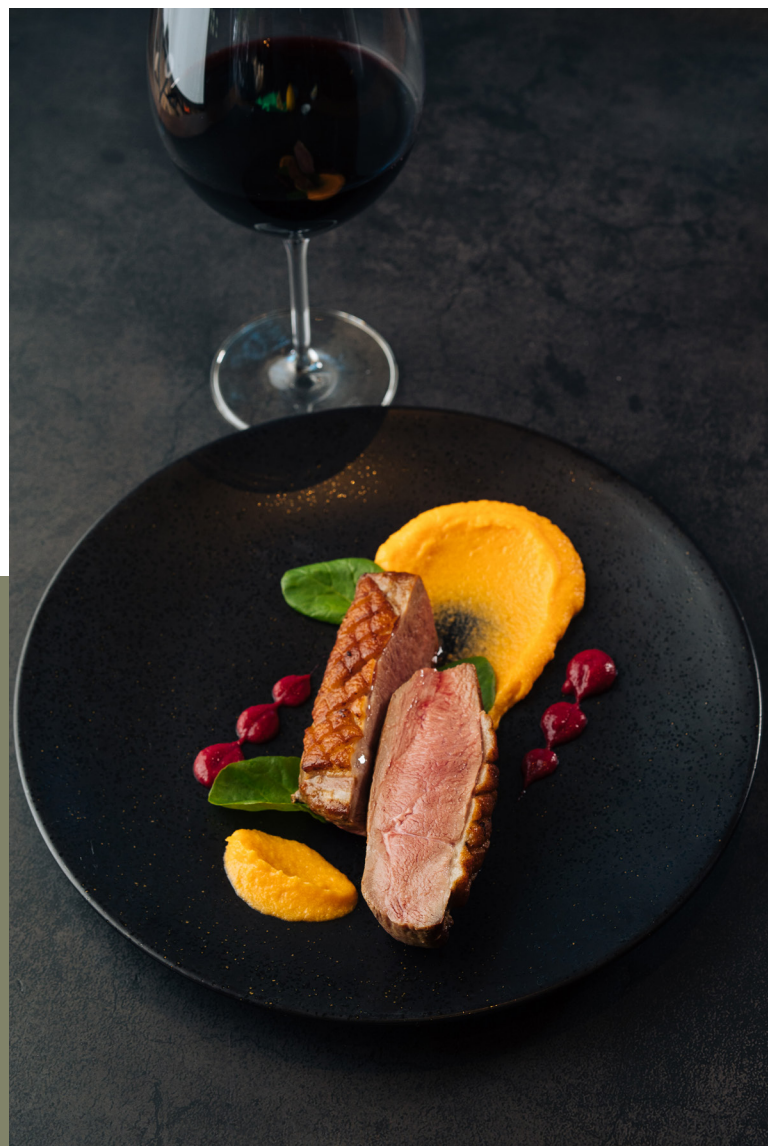
**Duck Instructions:**

1. Place a large cast iron skillet over medium heat.
2. Score the duck breasts using a sharp knife in a diagonal diamond pattern across the fat side of the breast. Score deeply but don't cut through the flesh, just the fat. Season both sides of the breasts liberally with salt and pepper.
3. Place the duck fat side down into the skillet.
4. Sear until the fat becomes crispy and turns a deep golden brown color, about 5-6 minutes.
5. Flip the breasts over in the pan and sear on the other side for an additional 2-3 minutes.
6. Remove the duck from the skillet when the internal temperature has reached 130°F (medium-rare). Transfer to a plate or cutting board, cover and let rest for 5-10 minutes before slicing.

**Cranberry Sauce Instructions:**

1. Combine all the ingredients in a small saucepan over medium-low heat.
2. Bring to a simmer then reduce the heat to low. Stir and help break down the cranberries with a spatula as they cook until thickened, about 10 minutes. Purée in a blender until very smooth and press through a tami or fine mesh strainer to remove ginger and cranberry fibers.
3. To serve, plate the sweet potato purée, top with sliced duck breast, and drizzle with the cranberry sauce.





## PAIRING

### Lamoreaux Vineyards Cabernet Sauvignon

This dish is a sweet meets savory sensation and will wow any guests at the dinner table. The sweetness of the cranberry sauce and creaminess of the sweet potato puree brings out bold rich flavors in the pan-roasted duck breast. Big flavors pair best with big wines, so pair this meal with the Lamoreaux Vineyards Cabernet Sauvignon.





# SOY AND MISO MARINATED FLAT IRON STEAK

**Serves:** 4 people  
**Prep Time:** 4 hours  
**Total Time:** 4 hrs 45 mins

**Ingredients:**

- ½ tsp. Coriander

½ tsp. Cardamom

4 tbsp. Mirin

Juice of 1 lime

1 tbsp. Fresh ginger, grated

1 tbsp. Chili paste

3 tbsp. Brown miso paste

2 tbsp. Brown sugar

3 tbsp. Rice vinegar
- ¼ cup Soy sauce

1 tbsp. Toasted sesame oil

1 16 ounce Flat iron steak

½ pound Large Shiitake mushrooms, stemmed

4 Baby bok choy, halved lengthwise

3 tbsp. Toasted sesame seeds

¼ cup Scallions, thinly sliced

**Instructions:**

1. Place steak in a shallow baking dish. Whisk together all the marinade ingredients and pour over the steak, turning to coat. Cover and refrigerate for 3-4 hours. When ready to cook, preheat the grill (outdoor or cast iron) over medium-high heat. Remove steak from marinade, pat dry, and season lightly with salt and pepper (You already have some salt from the soy sauce). Pour the marinade into a small saucepan and heat over medium heat until hot and simmer for 10 minutes. Cover, and set aside.

2. Brush the bok choy and mushrooms with olive oil and season with salt and pepper.

3. Grill steak, mushrooms, and bok choy until meat is medium-rare and vegetables are partially charred and beginning to soften, turning occasionally, about 8 minutes for steak, 6 minutes for mushrooms, and 5 minutes for bok choy. Allow the steak to rest for about 5 minutes. Slice and serve alongside the bok choy and shiitakes. Drizzle with marinade sauce and garnish with toasted sesame seeds and scallions.



## PAIRING

### Tonella Vineyard Cabernet Franc

For any special night, you need a special combination. Our Tonella Cabernet Franc from Rutherford is a rare treat and becomes a mouthwatering experience when paired with this soy and miso marinated steak. Cabernet Franc has such a lovely savory quality that can do very well with Asian flavors. The earthy, meaty shiitakes complement the famed Rutherford ‘dust’ component extremely well. The subtle acidity and sweetness in the marinade help bolster soft fruit, and the meat itself tempers tannin and fleshes out the wine’s elegance. Serve this and bask in the limelight of happy guests.





## Which recipe will you cook first?

Don't forget to stock up on Sequoia Grove wines to complete these perfect pairings. Head to our website now **and get 10% off 4 bottles or more.**

Cheers!

Activate 10% Offer

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W I N E R Y

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